

School of Hospitality

Hotel Management

ETE - Jun 2023

Time : 3 Hours

Marks : 100

Sem II - I1UB201B / BSCH1029

Foundation Course In Food Production-II

Your answer should be specific to the question asked

Draw neat labeled diagrams wherever necessary

1. Write any 2 points about the composition of condensed milk and the evaporated milk ? K1 CO1 (5)
2. What do you mean by the raising agents and write down the examples of chemical leavening agents? K1 CO3 (5)
3. what do you understand by the Offal and List any five offals names? K1 CO2 (5)
4. Identify various small and large tools and equipments used in kitchen with their suitable uses? K3 CO2 (10)
5. List the steps in bread making by sponge and dough method? K4 CO4 (10)

OR

- Outline the various functions of sugar and fat in yeast leavened bread making? K4 CO5 (10)
6. Explain the term "Yeast" and Its forms, uses and application? K2 CO1 (10)
 7. Simplify the various products obtained from milk and differentiate between yoghurt and curd? K4 CO3 (10)
 8. Simplify the term "Egg". Show its different parts by drawing a neat diagram and interpret each part? K4 CO3 (15)
 9. Define the term pastry and classify the different types of pastry with their suitable examples? K4 CO4 (15)
 10. Simplify the steps of yeast fermented bread making by salt delayed method? K4 CO5 (15)

OR

- Simplify the steps of yeast fermented bread making by straight dough method? K4 CO5 (15)